

Retail Food Establishment Inspection Report

Floyd County Health Department Telephone:812-948-4726

XUUO

Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-24, Indiana Retail Food Establishment Sanitation Requirements.

The time limit for correction of each violation is specified in the narrative portion of this report.

Establishment Name MESA, A Collaborative Kitchen Establishment Address (number and street, city, state, zip code) ZHO Paul St. New Alberg, IN 47150 Owner Bobby + Tsha Boss Owner's Address Person in Charge Responsible Person's E-mail					Telephone Number 812 725 761 S82 552 1246 Purpose: Routine 2. Follow-up 3. Complaint 4. Pre-Operational 5. Temporary 6. HACCP	Date of Inspection (mm/dd/yr) PERMIT # 19 - 194 Follow-up Release Date 10 1-95 Summary of Violations: C NC R Menu Type (See back of page)	
)~~~cz .items ar	E IDENTIFIED IN THE C			7. Other (list) NS MARKED "C" "SUMMARY OF VIOLATIONS" A	12	3 4 5
Section#	C/NC	R		Narrative			o Be Corrected By
		No viol	otions.				
Regeived by	(name and t	jtle printed):	·		Inspected by (name and title	printed):	
Received by	(signature):	1000	- cc:	<u>-</u>	Inspected by (signature):		м (EHs)

MENU TYPE

1	Pre-packaged non-potentially hazardous foods. Limited preparation of nonpotentially hazardous foods.
2	Limited menu (1 or 2 main items). Pre-packaged raw ingredients are cooked or prepared to order. Retail food operations exclude deli or seafood departments. Raw ingredients require minimal assembly. Most products are cooked/prepared and served immediately. Hot and cold holding of potentially hazardous foods is restricted to single meal service. Preparation processes requiring cooking, cooling, and reheating are limited to 1 or 2 potentially hazardous foods.
3	Extensive handling of raw ingredients. Preparation process includes the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous food. Advance preparation for next day-service is limited to 2 or 3 items. Retail food operations include deli and seafood departments.
4	Extensive handling of raw ingredients. Preparation processes include the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous foods. Food processes include advanced preparation for next-day service. Category would also include those facilities whose service population is highly susceptible.
. 5	Extensive handling of raw ingredients. Food processing at the retail level, e.g., smoking and curing; reduced oxygen packaging for extended shelf-life.